



## Private Event Rentals

### Comensoli's – 762 W. Main St

- Back Room Rental: \$250 Rental
- Patio: \$250 Rental
- Back Room & Main Dining Room: \$500 Rental
- Minimum spend is date and time dependent
- 4 hour rental max
- Back Room (Hideaway Room) accommodates up to 50 people
- Front Room (Main Dining) accommodates up to 40 people
- Patio accommodates up to 30 people

### Casa di Amici – 773 W. Michigan Ave

- Tier 1: Weekday Afternoons: \$250 Rental, \$800 minimum
- Tier 2: Weekday Nights: \$350 Rental, \$1,000 minimum
- Tier 3: Weekend Afternoons: \$400 Rental, \$1,200 minimum
- Tier 4: Weekend Night: \$500 Rental, \$1,500 minimum
- Afternoons: 10am - 4 pm
- Nights: 4pm - 11pm
- Accommodation for up to 110 people
- Black linens and choice of color napkins included - white or ivory tablecloths will be cost based

#### Additional Information:

20% gratuity added to bill for full service events, 18% for buffet events  
Special Days & Holiday pricing may vary  
ALL EVENTS MUST END BY 11pm

# Food & Beverage Options

## Limited Menu Banquet:

Choose up to 5 items from Comensoli's in-house menu.

Menu pricing applies.

Over 40 guests and special requests require pre-orders.

All appetizers must be pre-ordered.

Pizza only available at Comensoli's, and must be limited.

## Pasta Buffet Service:

Available at Casa di Amici always and Comensoli's during non-operating hours.

Base: \$11 per person    Minimum 35 people

### Pasta Choice:

Fettuccine

Linguine

Spaghetti

Rigatoni

### Sauce Choice: Pick up to 2

Marinara

Meat (add \$1)

Vodka (add \$2)

Alfredo (add \$2)

Primavera (add \$1)

### Protein:

Chicken (add \$5)

Meatballs (add \$5)

Sausage (add \$4)

Salmon (add \$12)

### Vegetables: (\$3 per)

Roasted Broccoli & Cauliflower

Brussels

Roasted Squash

Glazed Baby Carrots

### Add-ons:

House Salad (add \$3)

Arugula & Beet Salad (add \$5)

Garlic Bread (add \$2)

Fruit Salad (add \$3)

Assorted Cookies (add \$3)

Chocolate Chip Cannoli (add \$4)

## Appetizer Trays:

- Fried Brussel Sprouts in Spicy Honey, Bacon & Parmesan \$70 GF
- Baked Marinated Artichokes with Gruyere \$80 GF, VE
- Spinach & Artichoke Dip with Crostini \$80 VE
- Tomato Bruschetta with Crostini \$50 V
- Chicken Pesto Bruschetta with Crostini \$70
- Marinated Mushrooms \$50 GF, V
- Three Cheese Stuffed Mushrooms \$55 VE
- Crab Stuffed Mushrooms \$140
- Mini Meatballs (1 oz.) \$80
- Roasted Red Pepper Hummus with Tortilla Chips \$40 GF, V
- Garlic Bread with Marinara (6 Large Loaves) \$50 VE

\*Can substitute pita, tortilla chips, or crostini

\*Each order feeds approx. 20 people

\*GF: Gluten Free, VE: Vegetarian, V: Vegan

## Platters:

Small: serves 8-10      Medium: serves 12-20      Large: serves 20-25

### *Vegetable Platter*

An array of fresh crispy vegetables served with roasted red pepper dip

Small: \$45.00      Medium: \$65.00      Large: \$100.00

### *Hummus Platter*

Fresh Traditional and roasted red pepper hummus served with pita chips, celery and carrot sticks

Small: \$50.00      Medium: \$70.00      Large: \$100.00

### *Crudité Platter*

An array of seasonal vegetables, pepperoni, accompanied by assorted gourmet crackers and dipping sauce

Small: \$60.00      Medium: \$105.00      Large: \$145.00

### *Caprese Platter*

Fresh slices of native tomatoes, fresh mozzarella and Garden basil topped with extra virgin olive and pesto.

Small: 65.00      Medium: 110.00      Large: 155.00

### *Cheese Platter*

Assorted domestic cheeses served with grapes, strawberries and gourmet crackers

Small: \$65.00      Medium: \$130.00      Large: \$155.00

### *Artisan Cheese Board*

Seasonal fruits, imported cheese, dried apricots, dried cranberries and nuts accompanied by gourmet crackers

Small: \$80.00      Medium: \$140.00      Large: \$200.00

### *Antipasto Platter*

Italian Meats, Smoked Gouda, Provolone, Burrata, Roasted Red Peppers, Marinated Artichokes, Pepperoncini, and Olives

Small: \$70.00 Medium: \$155.00 Large: \$210.00

## Mini Sandwiches:

Soft rolls filled with hearty salads and fresh ingredients, sold by the dozen.

Chicken Salad	\$30
Ham Salad	\$30
Turkey	\$30
Roast Beef	\$30
Egg Salad	\$30
Ham & Cheese	\$30
Italian Cold Cut (Salami, Proscuitto, Provolone)	\$30

## Bar Service

*Packages required at Casa di Amici unless limited menu and drink tickets are used.  
Cash bar available only at Comensoli's*

### Bar Packages

#### Basic Bar:

- ❖ Minimum Spend: \$250
- ❖ \$15 per person for 2-4 hours / \$20 per person for 4-6 hours Includes:
- ❖ Liquor: Well liquors (vodka, rum, gin, whiskey, tequila)
- ❖ Beer: Domestic beer selection
- ❖ Wine: House wines (red & white)
- ❖ Mixers: Soda, juice, tonic, etc.
- ❖ Garnishes: Basic garnishes (olives, limes, cherries)

#### Full Bar:

- ❖ Minimum Spend: \$500
- ❖ \$20 per person for 2-4 hours / \$25 per person for 4-6 hours Includes:
- ❖ Liquor: Well liquor + select premium brands (vodka, rum, gin, whiskey, tequila)
- ❖ Beer: Domestic & imported beer selection
- ❖ Wine: House wines + select premium wines (red & white)
- ❖ Mixers: Soda, juice, tonic, etc.
- ❖ Garnishes: Variety of garnishes
- ❖ Optional: Simple cocktails (Margaritas, Mojitos, etc.)

#### Premium Bar

- ❖ Minimum Spend: \$1,000
- ❖ \$25 per person for 2-4 hours / \$30 per person for 4-6 hours Includes:
- ❖ Liquor: Top-shelf liquor (Grey Goose, Hennessy, Patron, etc.)
- ❖ Beer: Craft beers, imported beers, and local brews
- ❖ Wine: High-end wines (red & white)

- ❖ Mixers: Premium mixers and juice
- ❖ Garnishes: Variety of garnishes

## Mimosa Bar

- ❖ Basic Mimosa Bar:
  - \$14 per person Includes:
  - Selection of Standard Juices
  - Basic Fruit
  - Sparkling Wine
  - Non-Alcoholic Sparkling Wine
- ❖ Premium Mimosa Bar:
  - \$19per person Includes:
  - Wider Range of Juices
  - High Quality Fruit
  - Premium Sparkling Wine
  - Non-Alcoholic Sparkling Wine